

高田馬場

鉄板焼 さくら 

《Standard Course》

9,000

Sakura Hors d'oeuvres Sampler

Sakura's Salad

Angel Shrimp's Finest Meuniere

Grilled Abalone

Japanese Black Cattle

A5 Rump Steak

Special Garlic Rice

Gelato

《Special Sakura Course》

12,300

Sakura Hors d'oeuvres Sampler

Sakura's Salad

Grilled Spiny Lobster

Choice Cut: Japanese

Black Cattle A5

Sirloin Steak

Special Garlic Rice

Gelato

高田馬場  
鉄板焼 さくら 

《Sakura Takumi Course》

15,800

Fresh caviar appetizer

Sakura Hors d'oeuvres Sampler

Sakura's Salad

Angel Shrimp's Finest Meuniere

Choice Cut: Japanese

Black Cattle A5

Sirloin Steak

Special Garlic Rice

Gelato

《Sakura Kiwami Course》

20,000

Fresh caviar appetizer

Sakura Hors d'oeuvres Sampler

Sakura's Salad

Grilled Spiny Lobster

Choice Cut: Japanese

Black Cattle A5

Sirloin Steak

Special Garlic Rice

Gelato

## Appetizer

*Fried vegetables of the season mixed with  
minced matured Japanese Black Cattle.  
Filled with lots of flavor and goes well with  
an alcoholic drink of choice.*

<i>Sakura Hors d'oeuvres Sampler</i>	<i>2 4 0 0</i>
<i>Potato Salad With Black Pepper</i>	<i>7 7 0</i>
<i>Red Konjac With Miso</i>	<i>7 7 0</i>
<i>Minced Fresh Chicken Meat in Citrus Sauce</i>	<i>9 9 0</i>
<i>Uf Mayonnaise</i>	<i>1 1 0 0</i>
<i>Seared Kuroge Beef With Special Ponzu Sauce</i>	<i>2 4 0 0</i>
<i>Seared Kuroge Beef With soy Sauce and egg</i>	<i>2 9 7 0</i>
<i>Fresh caviar</i>	<i>7 5 0 0</i>

## Salad

*With "Eat lots of fresh vegetables" comes Sakura's famous salad.  
Enjoy your fresh salad with dressings from Japan and Europe.*

<i>Sakura's Dashi Salad</i>	<i>9 9 0</i>
<i>Sakura's Grilled Salad</i>	<i>1 3 0 0</i>
<i>Grilled Vegetables Caesar Salad</i>	<i>1 5 2 0</i>

Cover charge 770 yen /person and 5% service charge

## *Sakura's Stir-Fried Vegetables*

*Grilled on an iron plate with a thickness of  
3 centimeters to capture the best taste of stir-fried vegetables.  
The use of olive oil transforms it into the finest vegetable dish.*

<i>Sakura's Stir-Fried Vegetables</i>	<i>1 6 5 0</i>
<i>Grilled Lotus Root</i>	<i>9 9 0</i>
<i>Grilled Mushroom</i>	<i>1 2 0 0</i>

## *Side Dish*

*Finger food that goes well with Teppanyaki.  
A sampler of sticky wheat starch and melty fried cheese.  
Best eaten together with wine.*

<i>Grilled Kyo-namafu With Sesami Oil</i>	<i>1 2 0 0</i>
<i>Grilled Japanese Red Konjac</i>	<i>1 2 0 0</i>
<i>Thick-sliced German Potato Bacon</i>	<i>1 3 2 0</i>
<i>Rusk With Mozzarella cheese</i>	<i>1 4 3 0</i>
<i>Fried Cheese Sampler (2 Cheeses of Choice)</i>	<i>1 6 5 0</i>
<i>Sakura Ratatouille</i>	<i>1 6 5 0</i>
<i>Sakura scrambled eggs</i>	<i>1 7 6 0</i>
<i>Sushi Japanese Black Cattle A5 Rump</i>	<i>1 8 0 0</i>
<i>Sushi Japanese Black Cattle A5 Sirloin</i>	<i>2 8 0 0</i>

## Sea Food

*Oyster and angel shrimp on a 220°C thick iron plate.  
Lightly stir-fried to preserve the original seafood taste.*

<i>Grilled Squid</i>	<i>1 2 0 0</i>
<i>Angel Shrimp's Finest Meuniere</i>	<i>2 1 0 0</i>
<i>Grilled Oyster With Japanese Style Cream Sauce</i>	<i>2 2 0 0</i>
<i>Grilled Spiny Lobster</i>	<i>9 9 0 0</i>

## Chicken Meatloaf

*Made from carefully selected pedigree chicken  
meat (Japanese chicken meatloaf) and Western meatloaf stuffed  
with Yonezawa pig meat.  
Enjoy the rich taste of its clear, flavorful broth.*

<i>Japanese-style Pedigree Chicken Meatloaf in White Miso Sauce</i>	<i>1 0 5 0</i>
<i>Western-style Yonezawa Pig Meatloaf in Balsamic Sauce</i>	<i>1 3 0 0</i>

## Foie Gras

*Taste the light sweetness and plump taste of  
an elegantly-garnished appetizer which melts in your mouth.*

<i>Foie Gras and Fried Apple Saute</i>	<i>4 4 0 0</i>
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## Steak

*Enjoy to your heart's content the the tenderness of carefully selected meat coming from cattle raised in an abundant environment.*

<i>Japanese Chicken Teppanyaki</i>	<i>1 6 5 0</i>
<i>Japanese Pig Grilled in Rock Salt</i>	<i>1 8 7 0</i>
<i>Japanese Black Cattle A5 Hamburger Steak</i>	<i>2 2 0 0</i>
<i>Choice Cut: Japanese Black Cattle A5 Rump Steak</i>	<i>4 0 0 0</i>
<i>Choice Cut: Japanese Black Cattle A5 Sirloin Steak</i>	<i>5 5 0 0</i>

## Fried Rice

*Sizzling rice served last on top of an iron plate is also worth a try.*

<i>Special Garlic Rice</i>	<i>9 9 0</i>
<i>Yellow Special Garlic Rice</i>	<i>1 7 6 0</i>

## Dessert

*Made from the finest ingredients straight from their source.  
The authentic gelato with no doubt.*

<i>Gelato</i>	<i>5 5 0</i>
<i>Sakura's French toast</i>	<i>1 5 3 0</i>